

Black Pepper Chicken Curry Recipe

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients:

- 500g chicken pieces
- 1 onion (finely chopped)
- 2 tomatoes (pureed or chopped)
- 1 tbsp ginger-garlic paste
- 1–2 green chillies
- Curry leaves (optional)
- 2 tbsp oil
- Salt to taste

Spices:

- 1 tsp turmeric
- 1 tsp red chilli powder
- 1 tsp coriander powder
- 1 tsp garam masala
- 1 tbsp crushed black pepper

Steps:

1. Heat oil in a pan and add curry leaves + chopped onions.
2. Sauté until onions turn golden.
3. Add ginger-garlic paste and fry 1 minute.
4. Add tomatoes and cook until soft.

5. Add spices and mix well.
6. Add chicken pieces and cook 5–6 minutes.
7. Add water and cook 10–12 minutes.
8. Add crushed pepper and garam masala.
9. Cook 2 minutes and switch off.